

It's on the books!



A year of reorganisation, a year of composing fresh ideas and concepts, a year of two teams in two companies - previously operating at distance, if at all - getting to know one another. A year for brewers who had to come to terms with a new approach.

This first year of "Finest Beer Selection" is over. It wasn't accomplished just by chance, the result is not a simple "it's done" stamp, rather Finest Beer Selection 2023 now has a life of its own beyond the tastings and the award ceremonies.

The creators are proud because their new approaches and ideas have been accepted and understood by their peers. The award-winning brewers are proud because they have been given an award standard that can be readily explained to customers and the media against the background of delivering top quality in order to be included in the Finest Beer Selection. And all participating brewers appreciate the comprehensive feedback from independent tasting professionals.

Time to take a breather and put your feet up? No, Finest Beer Selection 2024 is just around the corner. The concept doesn't need to be fine-tuned, yet there are still some kinks to be worked out. Everything has to be made ready earlier because brewers need a Finest Beer Selection in the first half of 2024 so that they have a long remaining year to proudly promote their current awards.

Accordingly, the work has already begun at Doemens and Meininger to prepare the Finest Beer Selection event 2024 so that the brewers can register their brews starting February 1st. We, the teams at Meininger Verlag and Doemens Academy, are looking forward to the next challenge.

Many thanks and best regards,

Dr. Werner Gloßner
CEO Doemens

Finest Beer Selection 2023: 248 beers awarded



About 100 brewery representatives received their certificates in person at the award ceremony. (All photos: Finest Beer Selection / AdLumina, Ralf Ziegler)

On the evening of 6th November 2023, the Finest Beer Selection 2023 was presented at a festive awards ceremony in Neustadt an der Weinstraße, Germany. 880 beers from almost 200 breweries from 18 countries competed at the inaugural event. Finally, 248 beers were rated with a Finest Beer Score of 90 or more points by the international expert jury during the tasting at Doemens in mid-October and thus made it into the Finest Beer Selection 2023, the selection of the best beers of the year.

The black beer "Schwarz" from Bären Brewery in Japan achieved the title "International Beer of the Year". The jury awarded the beer 95 points. The best German beer is Lasser Adams Bock from Privatbrauerei Lasser in Lörrach. With 96 points, the beer achieved the highest Finest Beer Score in the entire competition. The best international brewery is Artmonster Brewery from South Korea. It entered the Finest Beer Selection 2023 with seven beers that achieved

an average score of 92 points. The Brauerei Gebr. Maisel was named "Best German Brewery of the Year". The brewery based in Bayreuth is represented in the Finest Beer Selection 2023 with seven beers - including two wheat beer classics and five modern brewing creations from the Maisel & Friends brand - and achieved the highest average rating with a Finest Beer Score of 92 points.

An overview of all the award-winning beers can be found online at www.finest-beer-selection.com.

The cooperation partners Doemens



Beers with a Finest Beer Score of 90 or more are included in the Finest Beer Selection.



Festive atmosphere



Proud winners on stage like Stiegl Brauerei zu Salzburg with 5 awards at once.



Following the award ceremony, the winning beers were tasted and discussed by the guests.

and Meininger Verlag have caused quite a stir in the industry with the new tasting format and were immediately able to attract well-known partners such as Weyermann®, Hopsteiner, Kronen, Siemens, Rastal and Winterhalter. In contrast to conventional beer competitions, the new quality seal is not a competition in which beers are compared with other beers in each category and ranked. Instead, the concept is a sensory excellence test and serves

as a transparent quality guide for all market participants - from breweries, retailers and the catering trade to consumers. This is ensured by an easy-to-understand evaluation based on a 100-point system.

In addition to this Finest Beer Score, each brewery also receives an aromatic description of the beer, the Finest Beer Profile, in the form of a Spiderweb diagram, as well as a cut-out photo of the beer.

John Hannafan appointed General Manager and Director of Education at Siebel

The Siebel Institute of Technology in Chicago, USA, announced the appointment of John Hannafan to the position of General Manager and Director of Education. John currently holds the position of Vice President and Director of Education at Siebel.

In this newly created role, John will continue to oversee the school's operations, adding global strategy and business development responsibilities. He will preserve Siebel's legacy and relevance as one of the oldest and most respected brewing schools in the world. John will also promote the school's position as a leader in brewing education and research while seeking new business opportunities – both externally and internally - that expand the school's presence not only regarding brewing but also in the distilling industry.



Since joining Siebel Institute in 2013, John has been instrumental in maintaining school operations and strengthening the relationship with World Brewing Academy (WBA) partner Doemens Academy.

Additionally, he has formed and maintained mutually significant partnerships with organizations such as the Michael James Jackson Foundation, the Illinois Craft Brewers Guild, and the Pink Boots Society to

make brewing education accessible to all through the creation and support of scholarship programs.

"It is good to know that the leadership of the Siebel Institute is still in trusted hands," says Dr. Werner Glossner, Doemens' CEO. "We at Doemens look forward to our further cooperation in the World Brewing Academy."

Doemens Bier-sommelier in Spanish

For the first time, a Doemens Biersommelier course will be held in Spanish. The two-week training course will take place at Doemens in Gräfelfing near Munich from **May 27th to June 7th, 2024**. Our partner in the beer sommelier training in South America and on the Iberian Peninsula will be the internationally recognized beer expert Cilene Saorin. Further information and registration at biersommelier@doemens.org

Water Sommelier in Spanish



In 2024, a Spanish version of our successful course will be offered for the first time. This will be conducted from September **9th – 20th, 2024** by Rosa Elena Pita Coelho, a Venezuelan who successfully completed the course at Doemens this year. As a chemical engineer with many years of professional experience in the water sector, she has excellent knowledge of all aspects of water. She is supported – especially in the sensory tastings – by Dr. Peter Schropp, who has been in charge of all water sommelier activities since the start. The course will be held in Gräfelfing near Munich.

Impressum:

V.i.S.P. Dr. Werner Gloßner,
Doemens e. V., Lohenstraße 3
D-82166 Graefelfing/Munich
Tel. +49(0)89/85805-0
Fax +49(0)89/85805-26
E-Mail: info@doemens.org
www.doemens.org

Editorial contact:
Peter Neuner
Verlag W. Sachon GmbH
Tel. +49(0)8261/999-317
E-Mail: neuner@sachon.de